



GATLINBURGER WEEK

OFFICIAL PASSPORT

SEPTEMBER 19-25, 2021



★ REMINDER: BE SURE TO GET YOUR PASSPORT STAMPED ★

ROYAL PROCLAMATION

By Royal Decree of the GatlinBURGER Burgermeister, thou shalt follow these commandments during Burger Week.



\$8 BURGERS—READ THE PASSPORT

Not all the burgers from participating restaurants are \$8 during that week. Read the Passport for details!



BE NICE

Some restaurants may run out of their featured burger towards the end of a shift. Do not be a nitwit! Go back earlier the next day.



BE PATIENT – DINE-IN ONLY

Do not be surprised if you have to wait. Please be patient. Order a drink and share a post on social media at #GatlinBURGER. You might win something.



DON'T BE A CHEAPSKATE

All \$8 burgers are a la carte, but sides are extra. Enjoy your burger with a side of fries or onion rings, and an ice cold beverage.



TIP, TIP, TIP!

You are getting a \$10-\$15 burger for \$8, so we suggest a minimum 20% tip.

EAT TO WIN

Send us your passport for a chance to win great prizes from Gatlinburg. The winner will be chosen by random drawing on October 9, 2021.

1

Collect three or more unique burger stamps at participating restaurants.

2

Fill out the form on this passport.

3

Submit your Passport for a chance to win prizes.

TWO WAYS TO ENTER:

OPTION 1

1

Scan the front and back of your passport.

2

email a photo to:
burgerweek@gatlinburg.com

OPTION 2

1

mail your passport to:
GATLINBURGER WEEK
c/o Gatlinburg CVB
P.O. Box 527
Gatlinburg, TN 37738

Fill Out Form Below to Enter. Must be 18 to Enter.

Full Name _____

Email _____ Zip Code _____

Vote Here for Your Favorite Burger _____

SHARING IS CARING

Share your burger eating adventures on social media for a chance to win free stuff!

1

Take a photo of your favorite burger.

2

Post and tag the restaurant's name and #GatlinBURGER.

3

Enjoy your burger.

TAG US ON SOCIAL MEDIA
#GatlinBURGER



Facebook: Visit Gatlinburg



Instagram: Visit Gatlinburg



Twitter: Travelgburg



OFFICIAL GATLINBURGER PASSPORT

\$8 SPECIALTY BURGERS | SEPTEMBER 19-25, 2021

Be sure to get your Passport stamped at each restaurant.

**CLIFF TOP RESTAURANT
AT ANAKEESTA**
576 Parkway | (865) 325-2400

Tennessee Bourbon Burger

Half-pound Angus Beef patty, chargrilled to perfection, smothered with our own slow-smoked brisket, bacon bourbon chutney, fresh provolone and topped with crispy fried jalapeño poppers, served on a buttered Brioche bun.

**THE SMOKEHOUSE RESTAURANT
AT ANAKEESTA**
576 Parkway | (865) 325-2400

Smokin' Hot Shine Burger

100% Angus Beef burger, loaded with moonshine infused BBQ pulled pork and cheese, (nacho cheese or shredded cheddar...you choose!) topped with house-made coleslaw and smeared with a Sriracha mayonnaise served on a buttered Brioche bun.

**CRAWDADDY'S RESTAURANT &
OYSTER BAR**
762 Parkway | (865) 430-3755

Daddy O Burger

Blackened Angus Beef patty, topped with crispy Buffalo Shrimp, blue cheese, caramelized onions and served on a Brioche bun.

DELAUDERS BBQ
1875 East Parkway | (865) 325-8682

**The Great Smoky Mountain Delaudernator
Widow Maker**

Burger topped with brisket, bacon, onion straws, lettuce, and Bourbon BBQ sauce aioli served on a toasted bun.

FLAPJACK'S PANCAKE CABIN
146 Parkway | (865) 436-6473
956 Parkway | (865) 436-2387
478 E. Parkway | (865) 430-3966

LeConte Breakfast Burger

Country-fried steak topped with a fried egg, lettuce, and tomato, served on Texas Toast with a side of country gravy.

JOHNNY ROCKETS
735 Parkway | (865) 430-5844

The Smokies Burger

Angus Beef patty topped with smoked bacon, crispy onion straws, Cheddar cheese, Smoky Mountain BBQ Sauce and served on a toasted Brioche bun.

**LOCO BURRO FRESH MEX
CANTINA**
735 Parkway | (865) 430-5624

El Tejano Burger

Chorizo and Angus Beef patty, topped with Monterey Jack cheese, Chipotle mayo, avocado, brisket stuffed jalapeño pepper served on a toasted Brioche bun.

OLE RED GATLINBURG
511 Parkway | (865) 325-3101

Ole Red Sunrise Burger

An Italian Sausage patty on a Croissant bun, topped with a house made tot patty, sunny side up egg, and Hollandaise sauce.

PUCKERS SPORTS GRILL
745 Parkway | (865) 430-7755

Dirty French Burger

Black peppered Angus Beef patty, red wine caramelized onion, melted Brie cheese topped with candied bacon.

THE RAMPANT LION
734 Powdermill Rd | (865) 567-5217

Octoburger

Handmade beef patty, freshly ground in house, mixed with Bratwurst Sausage served with sauerkraut on a specialty bun.

RUBY SUNSHINE
105 Reagan Drive | (865) 412-9710

Beignet Burger

French Truck Coffee glazed ham, beef patty, Swiss cheese, strawberry hot honey glaze served on a house made New Orleans style Beignet bun.

**SEASONS OF OBER
RESTAURANT**
Ober Gatlinburg Ski Area & Amusement Park
1339 Ski Mountain Road | (865) 436-5423

Schnitzel Burger

A savory blend of Angus Beef and pork, pressed thin, and fried with a coating of assorted German bread crumbs. Nestled in a toasted pretzel bun and topped with sweet and tangy sautéed onion and bacon. Topped off with dill-infused mayo, served on the side.

SMOKY MOUNTAIN BREWERY
1004 Parkway | (865) 436-4200

The Mountaineer

Half-pound, freshly ground, beef seasoned and chargrilled, topped with pimento cheese, smoked cheddar and Applewood smoked bacon. Served with shredded lettuce on a house baked Kaiser roll.

SMITH & SON CORNER KITCHEN
812 Parkway | (865) 430-1978

The "Gatlin" Gunslinger

A half-pound ground beef and chorizo patty topped with a fried egg, Pico de Gallo, smoked gouda with chopped ghost peppers, Ole Smoky Mango Habanero Whiskey chipotle ranch on a toasted Potato bun.

SPLIT RAIL EATS
849 Glades Road | (865) 325-8445

The Daddy Mac

Smashed Angus patty on a toasted potato bun with a sweet & tangy sauce topped with deep fried mac 'n' cheese, bacon and bread & butter pickles.

TGI FRIDAY'S
959 Parkway | (865) 436-8443

Spicy Aloha

Beef patty, topped with pineapple Pico de Gallo, spicy aioli, and queso. Garnished with a grilled pineapple ring.

Sponsored By

